

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 2/24/2015      **Business ID:** 69269FE  
**Business:** HEN HOUSE #31

5800 ANTIOCH  
MERRIAM, KS 66202

**Inspection:** 31002306  
**Store ID:**  
**Phone:** 9138313500  
**Inspector:** KDA31  
**Reason:** 01 Routine  
**Results:** Follow-up

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/24/15	07:35 AM	10:50 AM	3:15	0:17	3:32	0	
Total:			3:15	0:17	3:32	0	

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 1

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
.. .. p .. .. ..

##### Employee Health

2. Management awareness; policy present.

Y N O A C R  
p .. .. .. ..

3. Proper use of reporting, restriction and exclusion.

p .. .. .. ..

##### Good Hygienic Practices

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
	5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p	..	..	..	..	..
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p	..	..	..	..	..
	8. Adequate handwashing facilities supplied and accessible.	..	p	..	..	p	..
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.            [A food storage container was stored in a handsink in the vegetable prep station area. A food storage container was stored in a handsink in the deli department area. COS, food storage containers removed.]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p	..	..	..	..	..
	10. Food received at proper temperature.	..	..	p	..	..	..
	11. Food in good condition, safe and unadulterated.	..	p	..	..	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.            [An opened package of mortadella (deli meat) did not have a date on the repackage container. PIC did not know when it was opened or when it was repackaged. COS, deli meat discarded. A container of gravy was in the walk in cooler without a preparation date on the container. PIC did not know when the gravy was made. COS, gravy discarded.]</i>						
	12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p	..	..	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.            [raw pork bacon was touching ready to eat hotdogs in the reach in cooler. COS, raw pork bacon removed. Raw pork sausage was stored touching ready to eat knackwurst (sausage) in the reach in cooler. COS, raw pork removed. Ready to eat chicken was stored directly on top of raw pork bacon in the walk in cooler. COS, ready to eat chicken removed.]</i>  3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas            [Raw chicken was stored above raw beef in the walk in cooler of the meat department. COS, raw chicken removed.]</i>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination		Y	N	O	A	C	R
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dried food debris was on the blades of knives that were store as clean in a knife rack in the meat department. Dried food debris was inside of food storage containers that were stored as clean on a storage rack in the deli department. Dried food debris was on the blade of a can opener in the deli department. COS, cleaned and sanitized all food contact equipment and utensils.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.				p			
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.				p			
17. Proper reheating procedures for hot holding.				p			
18. Proper cooling time and temperatures.				p			
19. Proper hot holding temperatures.				p			
20. Proper cold holding temperatures.		p					
<b>This item has Notes. See Footnote 1 at end of questionnaire.</b>							
21. Proper date marking and disposition.			p			p	
Fail Notes	3-501.18(A)(1) P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [A container of cooked chicken was in the walk in cooler with a preparation date use by date of 2/19/15. A repackaged open ham had a discard date of 02/21/15 .PIC stated they give a 6 days before they discard on date marking. COS, food items discarded.]						
22. Time as a public health control: procedures and record.					p		
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.					p		
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.					p		
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.		p					
26. Toxic substances properly identified, stored and used.			p			p	
Fail Notes	7-201.11(A) P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [A container of degrease was stored next to single -serve cups under a prep table of the deli department. COS, chemical removed.]						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R
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Fail Notes	7-301.11(A)	<i>P - Retail Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Bottles of detergent were stored next to pasta on the retail store shelf. COS, chemical removed.]</i>
	7-301.11(B)	<i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Bottles of detergent were stored above packages of spices on the retail store shelf. COS, chemical removed]</i>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

.. .. .p .. ..

## GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. .p .. ..

29. Water and ice from approved source.

p .. .. . .. ..

30. Variance obtained for specialized processing methods.

.. .. .p .. ..

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

p .. .. . .. ..

32. Plant food properly cooked for hot holding.

.. .. .p .. ..

33. Approved thawing methods used.

.. .. . .. ..

34. Thermometers provided and accurate.

.. .. .p .. ..

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

.. .p .. ..

Fail Notes	3-602.11(C)	<i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [No ingredient list was available for the self-serve pastries.]</i>
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

p .. .. . .. ..

37. Contamination prevented during food preparation, storage and display.

p .. .. . .. ..

38. Personal cleanliness.

p .. .. . .. ..

39. Wiping cloths: properly used and stored.

p .. .. . .. ..

40. Washing fruits and vegetables.

.. .. .p .. ..

Proper Use of Utensils	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored. p .. .. .

42. Utensils, equipment and linens: properly stored, dried and handled. .. p .. .. .

*Fail Notes* | 4-903.11(A) *Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Single -serve cups were stored on the floor in the deli department.]*

4-903.11(B) *Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Food storage containers were stack wet and stored as clean.]*

43. Single-use and single-service articles: properly used. p .. .. .

44. Gloves used properly. p .. .. .

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items .. p .. .. .

*Fail Notes* | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Pasta and cut vegetables were stored in plastic food storage containers with cracks or missing plastic.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items p .. .. .

46. Warewashing facilities: installed, maintained, and used; test strips. p .. .. .

47. Non-food contact surfaces clean. p .. .. .

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p .. .. .

49. Plumbing installed; proper backflow devices. p .. .. .

50. Sewage and waste water properly disposed. p .. .. .

51. Toilet facilities: properly constructed, supplied and cleaned. p .. .. .

52. Garbage and refuse properly disposed; facilities maintained. p .. .. .

53. Physical facilities installed, maintained and clean. p .. .. .

54. Adequate ventilation and lighting; designated areas used. p .. .. .

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p .. .. .

EDUCATIONAL MATERIALS
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The following educational materials were provided p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Reach in cooler raw pork bacon 37  
RIC ham steak 34F  
RIC smoked turkey 37F  
RIC pork ribs 38F  
Walk in cooler raw beef 38F  
Display case raw porkloin 39F  
DC raw beef 38f  
RIC ham 40F  
DC ham salad 33F, potato salad 34F, chicken wings 36F  
WIC raw chicken 39F  
WIC raw turkey breast 37F  
RIC cooked ribs 39F  
RIC ravioli with sausage 41F  
Salad bar cut melon 37F, crab salad 37F, spinach 41f  
RIC yogurt 39F  
RIC cream cheese 40F  
RIC romaine lettuce 42F  
WIC blue cheese 39F  
RIC raw pork 36F  
RIC hotdogs 40  
RIC raw pork bacon 37  
RIC queso fresco cheese 31F  
RIC raw shell eggs 42F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 2/24/2015      **Business ID:** 69269FE  
**Business:** HEN HOUSE #31

5800 ANTIOCH  
MERRIAM, KS 66202

**Inspection:** 31002306  
**Store ID:**  
**Phone:** 9138313500  
**Inspector:** KDA31  
**Reason:** 01 Routine

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/24/15	07:35 AM	10:50 AM	3:15	0:17	3:32	0	
Total:			3:15	0:17	3:32	0	

### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/06/15

Inspection Report Number 31002306

Inspection Report Date 02/24/15

Establishment Name HEN HOUSE #31

Physical Address 5800 ANTIOCH City MERRIAM

Zip 66202

Additional Notes  
and Instructions

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## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 2/24/2015      **Business ID:** 69269FE  
**Business:** HEN HOUSE #31

5800 ANTIOCH  
MERRIAM, KS 66202

**Inspection:** 31002306  
**Store ID:**  
**Phone:** 9138313500  
**Inspector:** KDA31  
**Reason:** 01 Routine

### Time In / Time Out

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Total:			3:15	0:17	3:32	0	

### ACTIONS

Number of products Voluntarily Destroyed 3

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cooked chicken Qty 5 Units lbs Value \$

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Ham Qty 3 Units lbs Value \$

Description Date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product gravy Qty 1 Units gal Value \$

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A